



## Spicy Thai Chicken Pizza

### INGREDIENTS:

1 each	Whole wheat pizza dough or flatbread
¼ cup	Duck sauce
½ tsp	Crushed red pepper flakes
1 cup	Shredded 1% mozzarella cheese
1 each	Red or yellow bell pepper, thinly sliced
1 each	4-oz. chicken breast, trimmed of fat
2 tbs	<b>H3 Thai Peanut Dressing</b> , plus extra for drizzling
½ each	Seedless cucumber*, peeled, cut into matchsticks
½ cup	Bean sprouts
4 each	Scallions, chopped
½ bunch	Cilantro, chopped

### PREPARATION:

- Preheat oven to 400°F. Form the dough into a 12" circle on a baking sheet or pizza pan.
- Spread the duck sauce on the dough, leaving a half-inch border along the edge for the crust.
- Sprinkle the crushed red pepper flakes all over, then the cheese, and lastly the peppers.
- Bake for 15-20 minutes until the crust is golden and the cheese is bubbling.
- Meanwhile, grill or sauté the chicken breasts and let rest. Slice thinly and toss in Thai Peanut Dressing.
- Top the pizza with the chicken, bean sprouts, cucumbers and cilantro. Drizzle with extra peanut dressing if desired.

<b>Number of servings:</b>	<b>12</b>
<b>Serving Size:</b>	<b>1 slice</b>
<b>Calories per serving:</b>	<b>80</b>
<b>Fat Grams per serving:</b>	<b>3</b>

*\*Chef's Note: Marinade the cucumbers in a bit of rice wine vinegar and honey for some nice tang!*

